

CLAIM AMENDMENTS

1. (withdrawn) Fryer comprising a rotatable cooking basket and an oil container, characterized in that it has air heating means and forced circulation means of said heated air through said basket for at least partially cooking the food product contained in said basket.

2. (withdrawn) Fryer according to claim 1, characterized in that said basket is cylinder-shaped positioned with its axis horizontal.

3. (withdrawn) Fryer according to claim 1, characterized in that said basket is of the perforated or net type.

4. (withdrawn) Fryer according to claim 1, characterized in that said forced circulation means comprise at least one fan.

5. (withdrawn) Fryer according to claim 1, characterized in that said air heating means comprise at least one first electrical resistance.

6. (withdrawn) Fryer according to claim 1, characterized in that said first electrical resistance is arranged below said oil container.

7. (withdrawn) Fryer according to claim 1, characterized in that said air heating means comprise a second electrical resistance positioned in front of said fan.

8. (withdrawn) Fryer according to claim 1, characterized in that said first and second resistance can be activated simultaneously or selectively according to the type of cooking selected for said food product.

9. (withdrawn) Fryer according to claim 1, characterized in that it has a third resistance inside said container for directly heating the oil contained in it.

10. (withdrawn) Fryer according to claim 1, characterized in that it has first positioning means of said basket with respect to said container.

11. (withdrawn) Fryer according to claim 1, characterized in that said basket is entirely arranged inside said container.

12. (withdrawn) Fryer according to claim 1, characterized in that said basket is entirely arranged outside said container.

13. (withdrawn) Fryer according to claim 1, characterized in that said basket is arranged partially inside said container.

14. (withdrawn) Fryer according to claim 1, characterized in that during each of the steps of a cooking cycle said first positioning means adjust said basket with respect to said container in a point in which the food to be cooked is completely in air or completely in oil or partially in air and in oil.

15. (withdrawn) Fryer according to claim 1, characterized in that it has second positioning means of said container with respect to said outer casing.

16. (withdrawn) Fryer according to claim 1, characterized in that said second positioning means adjust said container with respect to said outer casing according to the desired heating effect on the oil carried out by said heating means.

17. (withdrawn) Fryer according to claim 1, characterized in that in the outer casing of said fryer a housing for motorized means for actuating said basket into rotation about its horizontal axis is formed.

18. (withdrawn) Fryer according to claim 1, characterized in that it has recirculation means of said oil in said container.

19. (withdrawn) Fryer according to claim 1, characterized in that said recirculation means of said oil in said .container are in the form of a pump.

20. (withdrawn) Fryer according to claim 1, characterized in that it has a duct for the forced circulation of said heated air formed between the outer surface of said container and the inner side of the outer casing of the fryer in which said container is positioned.

21. (withdrawn) Fryer according to claim 1, characterized in that said duct has at least one initial portion that extends parallel to the side surface of said container, an intermediate portion that extends below the bottom of said container and in which said first resistance is positioned, and an end portion that extends parallel to the side surface of said container on the opposite side to said initial portion with respect to said container.

22. (withdrawn) Fryer according to claim 1, characterized in that said fan is positioned in said first portion of said duct.

23. (withdrawn) Fryer according to claim 1, characterized in that said fan has its rotation axis horizontal.

24. (withdrawn) Fryer according to claim 1, characterized in that said initial portion of said duct has a fresh air inlet formed through said outer casing.

25. (withdrawn) Fryer according to claim 1, characterized in that said end portion of said duct has a heated air outlet arranged at a greater height than said fresh air inlet.

26. (withdrawn) Fryer according to claim 1, characterized in that said container has at least one opening facing said heated air outlet suitable for allowing the passage of said heated air through said basket.

27. (withdrawn) Fryer according to claim 1, characterized in that a discharge passageway of the heated air that has crossed said basket is formed through the cover of said fryer.

28. (withdrawn) Fryer according to claim 1, characterized in that an air filter is applied to said discharge passageway.

29. (withdrawn) Fryer according to claim 1, characterized in that said basket foresees holding means inside it for the food to be cooked suitable for preventing the food from suffering damage during the rotation of the basket.

30. (withdrawn) Fryer according to claim 1, characterized in that each of said holding means consists of a horizontal support plate suspended in a balanced manner and free to rotate about a relative rotation pin so as to conserve the horizontal position during the rotation of said basket through the effect of its own weight.

31. (withdrawn) Fryer according to claim 1, characterized in that each of said holding means consists of a gripping element suitable for holding the food to be cooked integral to said basket during the rotation of the latter.

32. (currently amended) A method for cooking a food product with a fryer equipped with an oil container [[with]] and a rotatable cooking basket therein, characterized in that a forced circulation of hot the method comprising the steps of

heating air with a heating means,  
forcedly circulating the heated air through said basket  
~~is generated with heating means, and in that said~~  
positioning the basket is positioned with respect to  
said container so as to keep said food product at least partially  
exposed to said heated air for at least a period of the cooking  
cycle for at least partial cooking of said food product ~~through~~ by  
said heated air.

33. (currently amended) The method according to claim  
32, ~~characterized in that said~~ further comprising the step of  
cyclically immersing the food product is kept cyclically  
~~immersed~~ in the oil for ~~[[the]]~~ surface finishing of ~~[[the]]~~  
cooking of said food product ~~through~~ by said oil.

34. (currently amended) The method according to claim  
32, ~~characterized in that said~~ further comprising the step of  
completely extracting the food product is kept completely  
~~extracted~~ from the oil for ~~[[the]]~~ an initial or end cooking step  
of said food product ~~through~~ by said heated air.

35. (currently amended) The method according to claim  
32, ~~characterized in that the~~ further comprising the step of

controlling a heating effect on said oil carried out by said heating means of said heated air ~~is controlled~~ by adjusting ~~[[the]]~~ a distance between said container and said heating means.

36. (currently amended) The method according to claim 32, ~~characterized in that according to the type of cooking~~ further comprising the step of

adjusting the position of said basket in said container ~~[[and/]]~~ or the power delivered by said heating means ~~is adjusted~~ according to a type of cooking.

37. (cancelled)